



The Sierra Range conveyor ovens are great for many cooking applications including pizzas, baked dishes, chicken wings, calzones, cookies, pies, pita breads, bakery products, hot sub sandwiches, and much more.

**C1830E (ELECTRIC)**

**C1830G (GAS)**

**CONVEYOR OVENS**



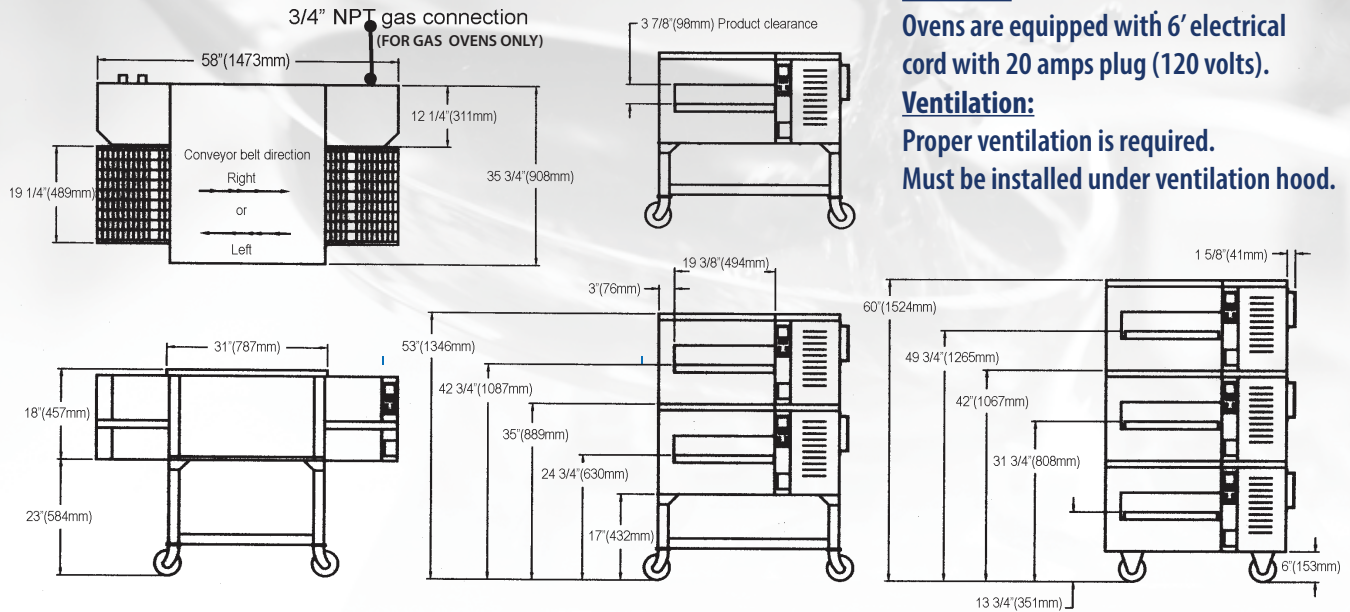
## STANDARD FEATURES

- ❖ 18" (46 cm) conveyor belt
- ❖ Stainless Steel Construction
- ❖ Front mount controls for easy view and access
- ❖ Electronic temperature control with digital read-out
- ❖ Variable digital speed control on conveyor belt
- ❖ Cook time from 1 - 20 minutes
- ❖ Reversible conveyor belt direction
- ❖ Thermally insulated for energy efficiency
- ❖ Efficient power Gas Burner for Gas Oven
- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results
- ❖ Stackable (up to 3 units high)
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning
- ❖ 4" Adjustable Stainless Steel Legs
- ❖ Legs with locking casters available (18", 24", 30")



Removable panels for easy cleaning

# TECHNICAL DRAWINGS



**Gas connection:**  
Equipped with 3/4" NPT gas connection at rear.

**Electrical:**  
Ovens are equipped with 6' electrical cord with 20 amps plug (120 volts).

**Ventilation:**  
Proper ventilation is required. Must be installed under ventilation hood.

## SPECIFICATIONS

### Electric

<b>MODEL</b>	C1830E
<b>ELECTRIC ELEMENTS / KW</b>	(3 x 3.5 KW) = 10.5 KW
<b>EXTERIOR DIMENSIONS</b>	58" L X 35" D   147 cm x 89 cm
<b>LENGTH OF BELT</b>	58" L X 18" D   147 cm x 46 cm
<b>VOLTAGES</b>	208V/3PH 31 AMPS 220/1PH 53 AMPS 240/1PH 57 AMPS
<b>SHIP WT</b>	360 lbs   163 kg

Available in 50 or 60 cycles. Amperage could vary if input volts are not the same as indicated.



**C1830E - C1830G**

APPROXIMATE PRODUCTION PER HOUR / PER SECTION / BAKE TIME IN MINUTES (1830)							
PAN DIAMETER	5 min	6 min	6.45 min	7 min	7.5 min	8 min	9 min
<b>6" (15 cm)</b>	168	141	130	120	112	105	94
<b>8" (20 cm)</b>	86	72	69	63	58	55	47
<b>10" (25 cm)</b>	57	47	44	41	37	34	32
<b>12" (30 cm)</b>	30	27	24	23	21	19	18
<b>14" (35 cm)</b>	25	21	19	18	17	16	15
<b>16" (40 cm)</b>	20	18	16	15	14	13	12

Cooking chamber on Electric and Gas are 30" (76.2 cm) long x 18" (47.5 cm) deep

### Gas

<b>MODEL</b>	C1830G
<b>B.T.U.</b>	50,000
<b>EXTERIOR DIMENSIONS</b>	58" L X 35" D   147 cm x 89 cm
<b>LENGTH OF BELT</b>	58" L X 18" D   147 cm x 46 cm
<b>VOLTAGES</b>	110/1PH 8 AMPS
<b>SHIP WT</b>	360 lbs   163 kg

Propane or Natural Gas also available in 50 or 60 cycles  
Warranty: 12 months parts & labor.

### Gas Requirements

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance.

**Gas pressure:** 3.5" W.C. - Natural Gas | 10" W.C. - Propane

**Combustible Clearances:** For use in non-combustible locations | Non-combustible Clearances: 3" inches sides, 3" inches rear. Specify type of gas and altitude. If over 2,000 feet when ordering, a restraining kit is required for ovens installed with a caster kit. Check your local code.

**SIERRA RANGE** is a registered trademark of MVP Group.

Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.